

An Autumn Harvest Wedding

Fall flavors with produce and fish sourced from the farms and waters of the East End on the property of childhood family friends – The Channings

The Cocktail Hour

Premium Full Open Bar

Stolichnaya Vodka, Boodles Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch White and Red Vermouths, Triple Sec

Coke, Diet Coke, Sprite and Ginger Ale, Tonic and Club Soda, Garnishes of Olives, Lemons, Limes and Cherries, Still and Sparkling Waters (at bar only)

with selection of Beers

Selection of Still and Sparkling Wines from Channing Daughters

Passed Hors d'oeuvres

Roasted Beet & Chevre in Pastry Cup

French Onion Tartlet

Truffled Chicken on Rosemary Shortbread

Figs in a Blanket - Fresh Black Figs filled with Gorgonzola Dolce wrapped in Prosciutto

Stationary Presentation

Affettati Misti - selection of cured meats

Spreads - Caponata, Chick Pea Puree, and Tuscan Chicken Liver Puree

Presentation of Artisanal Cheeses

Flatbreads, Grissini and Crostini

Three-Course Sit-Down Dinner

Paired wines with every course – sourced and provided by Channing Daughters

Puree of Balsam Farms Cauliflower Soup with Black Truffles

House-Made Ricotta Cavatelli with Nick & Toni's Cavolo Nero, Roasted Hubbard Squash and Pecorino Romano

Pan Roasted Local Striped Bass Cheese Pumpkin Sformato, Sauteed Local Corn and Garden Tarragon

(Vegetarian Option - Garden Vegetable Tian, Cheese Pumpkin Sformato, Sauteed Local Corn and Tarragon)

Dessert

Wedding Cake (provided by client)

Set out on buffet after the cake cutting and dancing.

Self-Service Coffee Station

Hamptons Coffee Co. Organic Fair Trade Peru Norte Regular and Decaffeinated Coffees

Selection of Fine Bag Teas with Milk, Sweeteners and Lemon